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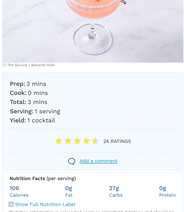
Designated Appletini Mocktail

By Colleen Graham | Updated on 03/5/23



The Spruce / Rahaleh Nali

Prep: 3 mins
Cook: 0 mins
Total: 3 mins
Serving: 1 serving
Yield: 1 cocktail

★★★★½ 24 RATINGS

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Nutrition Facts (per serving)

106	0g	27g	0g
Calories	Fat	Carbs	Protein

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(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

SAVE RECIPE

Whether you're the designated driver, don't feel like drinking, or simply want a great cocktail without the booze, the Designated Appletini is a perfect choice. It is a non-alcoholic version of the apple martini, also known as an appletini, a sweet and delicious cocktail that is made with a vodka base.

The drink is an easy mix of freshly pressed apple juice, simple syrup, and lemon juice, adding a little sweet and sour to the apple. It is made in the same manner as a cocktail, starting with rimming a glass with sugar and then shaking all of the ingredients over ice. A garnish of thinly sliced apples also keeps with the cocktail vibe.

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Making your own freshly pressed apple juice does take a bit of time and effort, but the flavor will be far superior to typical bottled apple juice. If you prefer to use store-bought, it's best to buy a high-quality juice that is void of added sugar and preservatives; look for "unfiltered" or "pure" on the label. For the simple syrup, consider making a large batch as it will last up to a month in the refrigerator when sealed well. This way, you always have some on hand, whether you're making a cocktail or mocktail, or even iced tea or coffee.

Many variations on the apple martini exist, and sometimes the fruit flavor comes from an apple liqueur or brandy, while other recipes use apple cider or juice instead. That means this recipe isn't so far off from the alcohol version, except for the fact that it is pink while most appletinis are green in color. But adding a few pieces of red apple to the top will complete the look and make this Designated Appletini appear like the real thing.

Ingredients

- Granulated sugar, for rimming
- 1/4 cup freshly pressed apple juice
- 1 tablespoon simple syrup
- 1/2 tablespoon freshly squeezed lemon juice
- Apple slices, for garnish

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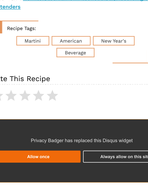
Steps to Make It

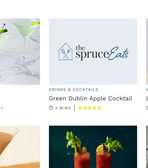
01 Gather the ingredients.

02 Rim a chilled cocktail glass with the sugar.

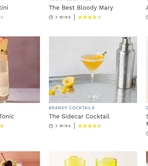
03 Pour the apple juice, simple syrup, and lemon juice into a cocktail shaker filled with ice.



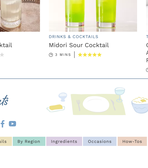
04 Shake well.



05 Strain into the prepared glass.



06 Garnish with apple slices. Serve and enjoy.



Tips

- When cutting apple slices for garnish, dip the slices in lemon juice before adding to the glass. This will preserve the color, keeping them from turning yellow or brown once exposed to oxygen.
- If you'd like to also offer this drink with alcohol, it can be spiked by adding gin or vodka.

Recipe Variation

Although it will no longer be considered a "martini," this drink would be delicious and refreshing with a little club soda added. Serve over ice and change the garnish to a lemon wedge.

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